
Restaurant Supervisors and Managers...



- **FREE Safety Training Program for managers and supervisors**
- **FREE safety training materials to use with your employees**

This program helps restaurant managers and owners to:

- Provide a 1-hour safety training tailored to your restaurant.
- Engage workers in your safety program.
- Identify ways to prevent injuries in your restaurant.
- Meet Cal/OSHA training requirements.

Using these training materials, your employees will:

- Identify safety hazards in their own restaurant.
- Learn about and find solutions to hazards in your restaurant.

“This program was a great experience. We ended up with simple training materials that I can use with my staff to teach about health and safety in our restaurant. It’s amazing the respect they have for the safety situation now.”

--Hector Garcia, Store Manager, Picante, Berkeley

The *Restaurant Supervisor Safety Training Program* was developed by the Labor Occupational Health Program at U.C. Berkeley, funded by the California Commission on Health and Safety and Workers’ Compensation.

Materials are available in Spanish and English.

For more information about this program or to schedule a customized training workshop in your area, contact:

Diane Bush
UC Berkeley Labor Occupational Health

Program (LOHP)
510-643-2424, dbush@berkeley.edu
www.lohp.org

Deogracia Cornelio
UCLA Labor Occupational Safety and Health

(LOSH) Program
310-794-5964, dcorn@ucla.edu
www.losh.ucla.edu
